

DIALOG(R)File 352:Derwent WPI  
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Composite protein with improved emulsification - comprises protein mixed with lysophospholipid and emulsion aid

Patent Assignee: QP CORP (QPPP )

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week	
JP 6054650	A	19940301	JP 9162045	A	19910326	199413	B
JP 2618540	B2	19970611	JP 9162045	A	19910326	199728	

Priority Applications (No Type Date): JP 9162045 A 19910326

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
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JP 6054650	A	4		A23J-007/00	
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JP 2618540	B2	4		A23J-007/00	Previous Publ. patent JP 6054650
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Abstract (Basic): JP 6054650 A

Composite protein, wherein protein is combined with lysophospholipid. Emulsion aid, which comprises the above composite protein.

The lysophospholipid pref. includes lysolecithin, lysophosphatidyl ethanolamine, lysophosphatidyl inositol, lysophosphatidic acid, etc. The protein includes egg white albumin, lactoalbumin, casein, casein, soybean protein, gelatin, etc. Aq. soln. of lysophospholipid and aq. soln. of protein are mixed, blending and kneading, and the resulting soln. is spray-dried or freeze-dried, whereby the present composite protein is obtnd.

USE/ADVANTAGE - The present composite protein shows high emulsifying ability and can be used as emulsion aid.

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Derwent Class: D13

International Patent Class (Main): A23J-007/00

International Patent Class (Additional): A23J-003/04; A23J-003/10; A23L-001/035; B01F-017/30; C07K-015/16